

MAJELLA

C O O N A W A R R A

Majella Riesling 2017

Majella's estate grown Riesling comes from a single vineyard, Silica block, which was planted in 1994. Majella Riesling was first bottled in 1998.

Winemaking

Majella's Riesling is gently pressed with very limited skin contact to preserve the fruit aromas and flavours. Fermentation was completed in stainless steel tanks. The Riesling is bottled as a young wine to retain crisp freshness.

Vintage Conditions

A cool growing season and above average winter rains leading into the 2017 vintage saw the region return to what could be best described as a more traditional Coonawarra vintage. The cooler conditions resulted in budburst being delayed by up to three weeks, with flowering two weeks later. A mild Summer followed, with a welcome spell of hot days in late January.

These factors saw harvest commence towards the end of March and continue through to early May. Coonawarra has not had a vintage which commenced this late since the outstanding 2004 vintage. The major concern was the highly variable weather which can occur at this time of year. The start of vintage saw white grapes with good varietal definition and the reds, albeit at lower sugar levels than recent vintages showing excellent colour and concentrated fruit flavours. Reports of good quality wines in tanks around the area are common, with winemakers being impressed with the fruitiness of the whites, the deep colour, and elegant fruit flavours of the reds.



Grape Variety

100% Riesling

Region

Coonawarra

Winemakers Comments

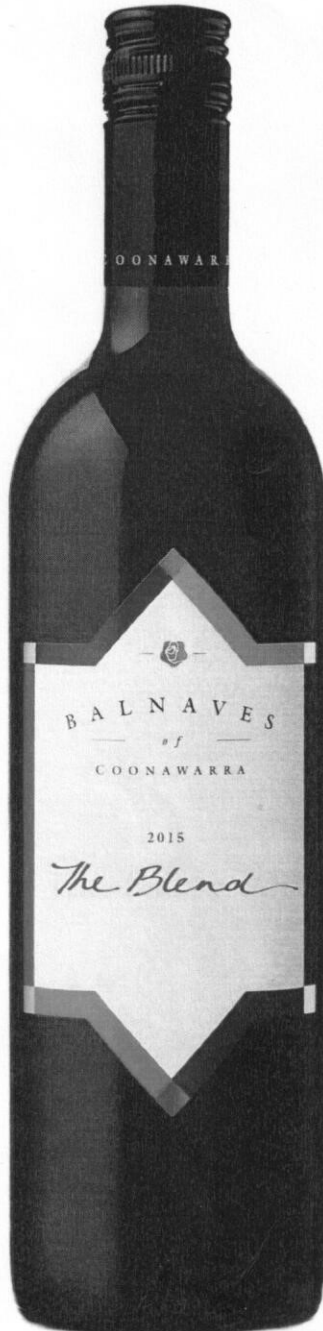
Pale straw green in colour. Tropical fruit and lime / citrus flavours. Well balanced and refreshing, finishes fresh and precise.

Cellaring: enjoy now, or cellar up to 8 years.

Majella Wines



THE BLEND



The Balnaves Coonawarra Vineyard was established in 1975 and is situated at the southern end of the Coonawarra Terra Rossa strip. The family, which has been associated with the district since 1855, remains fully committed to a high level of 'hands-on' involvement.

Vintage 2015 was warm and mild with cool nights. Merlot (60%) from Avery, Silage, and Rise vineyards was combined with Cabernet Sauvignon (33%) from our new French ENTAV clones (338 + 412) Gumtree Cabernet Franc (5%) and Dunstan Petit Verdot (2%). This blend was then matured in fine grained French oak for 14 months.

Dark red in colour, the nose is intense with aromas of wild anise and liquorice combined with delicate smoky-coffee French oak. The palate is medium bodied with a soft round Merlot mouth-feel and black fruit flavours, with a touch of liquorice and blueberry. This wine will reward careful cellaring, and we recommend decanting before drinking.

Author: James Halliday

Publication: Wine Companion 2018

Rating: 94 points

"60% merlot, 33% cabernet sauvignon, 5% cabernet franc, 2% petit Verdot. The cabernet sauvignon component comes from new Entav clones 338 and 412, which have the same potential as the new merlot clones. The components were separately vinified and blended, before 14 months maturation in fine French oak. Balnaves has made this Bordeaux blend its own, defiantly thumbing its nose at Margaret Rive. It's on the light side of medium-bodied, but ticks all fruit boxes from blue and black, moving on to its supple mouthfeel ex fine tannins and oak" Drink to 2027.

PRICE	\$19
VINTAGE	2015
ALC/VOL	14.0%
TOTAL ACID	6.25 g/L
pH	3.46
CELLARING	2-8 years

MAJELLA

C O O N A W A R R A

Majella "The Musician" 2015

This Classic Australian blend of Cabernet Sauvignon and Shiraz was produced by Majella Wines.

The Musician blend since it's first release in 2004, has won 7 trophies and 79 medals to date.

Winemaking

The Musician is made as a light and elegant dry red. Fermentation was in both stainless steel tanks and oak barrels then aged for a further six months for minimal oak contact. It was then blended and bottled as a young red to retain freshness.

Vintage Conditions

From a seasonal point of view, April to July 2014 provided an excellent start with average winter rainfall which set us up for an even budburst with good soil moisture. Spring however was not typical, being very dry and one of Coonawarra's warmest, with temperatures well above average advancing flowering in November by about 2 weeks.

Fortunately the warm and dry flowering promoted a fast and even berry set, similar to other excellent seasons, for example: 2001, 2004 and 2010. This warm flowering provided even maturity at harvest with no green berries.

Very dry conditions continued through December, consequently berries remained small with thick skins. Ripening was set up perfectly with the vines receiving a refreshing drink of 90 mm of rain in mid-January. Coonawarra's summer, in contrast to the spring, has been a classic, with warm days and cool nights, strongly influenced by the January upwelling of the deep, cold coastal waters.... around 5 degrees colder than those off Adelaide. Based on the mild summer, and consequently long ripening period, we are seeing bright fruit, varietal definition and intense colour at moderate sugar.



Grape Variety

70% Cabernet Sauvignon, 30% Shiraz

Region

Coonawarra

Winemakers Comments

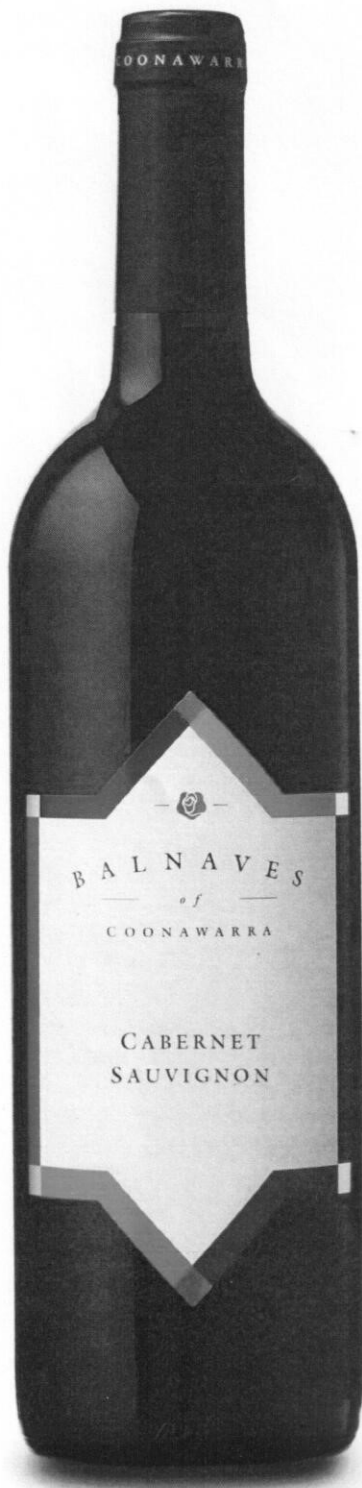
The colour is vibrant deep ruby red with a garnet hue. The wine itself is seductive, smooth and fruit driven with dark, perfumed berry fruits with hints of mint and eucalyptus, supported by subtle soft tannins that give excellent balance.

Cellaring: The Musician is made to enjoy now or cellar for up to 5 years.

Majella Wines



CABERNET SAUVIGNON



The Balnaves Coonawarra Vineyard was established in 1975, and is situated at the southern end of the Coonawarra Terra Rossa strip. The family, which has been associated with the district since 1855 and Doug, Annette, Kirsty and Pete Balnaves remains fully committed to a high level of 'hands-on' involvement.

Vintage 2014 was cool with very slow ripening after Christmas and cool night-time temperatures. Cabernet Sauvignon from our Walker, Quarry and Dead Morris Cabernet vineyards (97.5%), was blended with (2.5%) Petit Verdot, from Dunstan. This wine spent 18 months in tight-grain French oak from Sylvain, Taransaud, and Berger cooperages, before bottling in December 2015.

Deep rich red in colour, the nose is very perfumed with aromas of pure cassis, violets, blackberry and graphite combined with fine mocha-coffee French oak. The palate is structured and elegant with ripe cassis fruit and a fine tannin finish. This wine will reward careful cellaring, and we recommend decanting before drinking.

VINTAGE	2014
HARVESTED	9 th – 19 th April 14
ALC/VOL	14.5%
TOTAL ACID	6.17 g/L
pH	3.50
CELLARING	Optimum at 10-12 years after vintage

2016 The Yearling Cabernet Sauvignon



RYMILL
COONAWARRA

Colour

Dark garnet red.

Aroma

Delicious aromas of blackcurrant and mulberry arise from the glass. Delicate all-spice notes arouse the senses while finishing with dried cranberries.

Palate

A vibrant palate exhibiting black cherries, vanilla and smooth chocolatey tannins. This youthful wine has good length on the palate.

Food matching

A beautifully grilled wagyu steak or some spicy north African Shakshuka

Cellaring

Made to enjoy in its youth, however will cellar for up to five years.

Wine summary

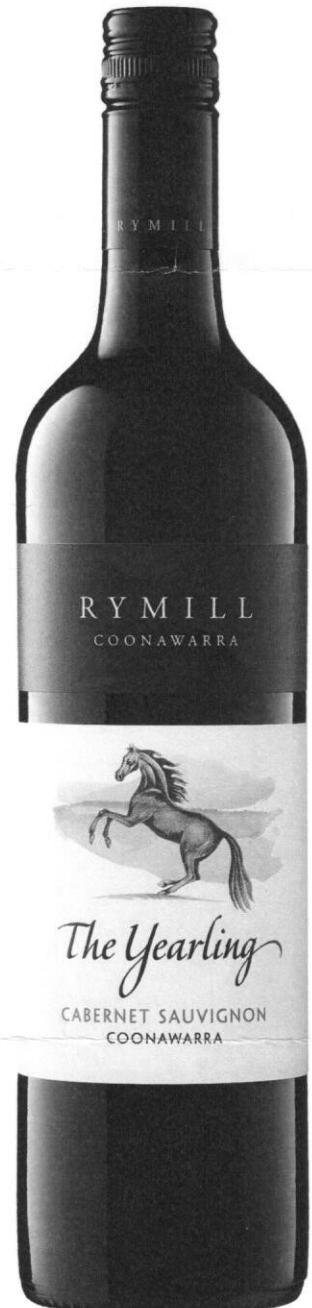
The Yearling Cabernet Sauvignon is made to present lively, fruity aromas with a soft, supple structure. This vibrant yet approachable wine is absolutely perfect to enjoy now.

Winemakers

Sandrine Gimon
Diplôme National d'Œnologue

Federico Zaina

Ingeniero Agrónomo Enólogo



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2012 Maturation Release Cabernet Sauvignon



RYMILL
COONAWARRA

Colour

Deep russet red.

Aroma

The bouquet displays beautiful aromas of mulberry, dried plums and hints of rich dark chocolate and cedar box.

Palate

This rich and sophisticated wine has juicy flavours along with hints of choc-mint. The flavours have an elegant and savoury edge making this cabernet sauvignon incredibly smooth.

Food matching

Slow cooked beef cheeks or rare chargrilled steak with rustic roast vegetables and rich jus.

Cellaring

Whilst the wine has already been cellared for five years and is drinking beautifully now, it will continue to evolve perfectly for another ten years.

Wine summary

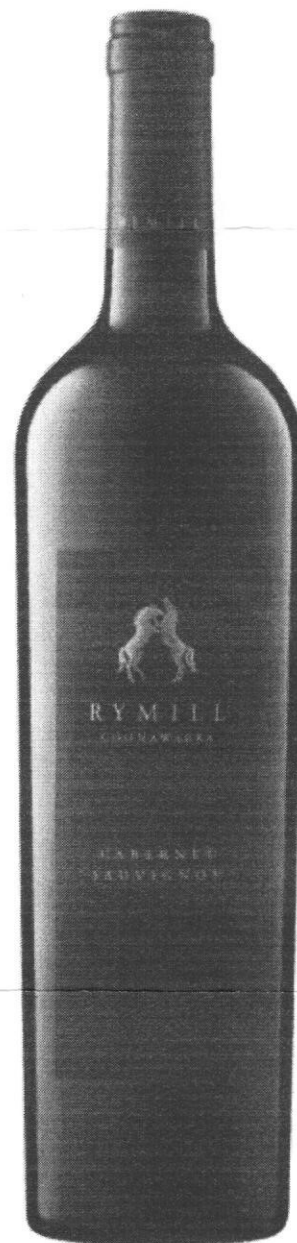
Winemaker, Sandrine Gimon comments, "2012 was considered an excellent vintage across Coonawarra. On our estate, the lower yields and very good diurnal temperature variations were key to the trade mark cool climate ripening season. The berries were small but with a great concentration of colour and tannins – perfect combination for Coonawarra Cabernet Sauvignon. The final cellared wine is still offering great vibrancy and freshness on initial tasting, but is also now showing a tantalising array of savoury and spicy notes. Rich and elegant, outstanding for drinking now, it has the potential to continue to evolve nicely for several years."

Winemakers

Sandrine Gimon
Diplôme National d'Œnologue

Federico Zaina

Ingeniero Agrónomo Enólogo



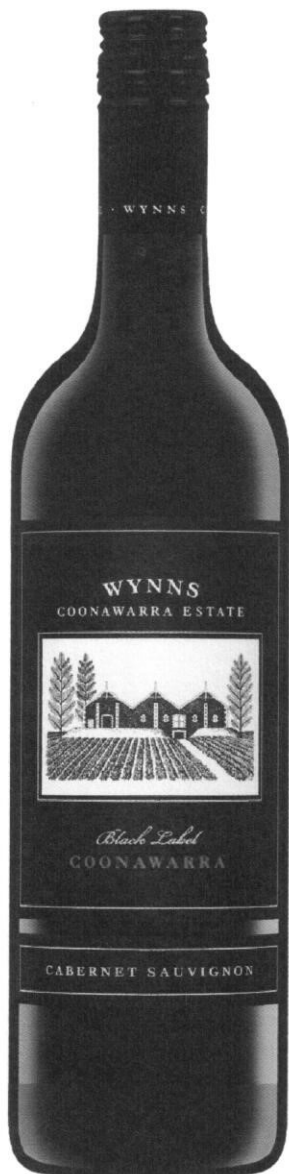
Awards

95 points James Halliday

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WYNNS
COONAWARRA ESTATE



THE ESTATE THAT MADE
COONAWARRA FAMOUS

Wynns Black Label Cabernet Sauvignon 2012

First produced in 1954, and widely known as 'Black Label', Wynns Coonawarra Estate Cabernet Sauvignon has established a reputation for displaying excellent varietal and regional characteristics. The wine is produced from only the top 20-25% of Cabernet fruit available from Wynns Coonawarra Estate.

A wine of style and stature, and a perennial favourite in auction circles, the 'Black Label' is one of Australia's most collectable wines and Australia's benchmark Cabernet Sauvignon. It consistently delivers the potential for medium to long-term cellaring, with the average vineyard age for Wynns 'Black Label' over 35 years.

Winemaker Comments Sue Hodder

Vineyard Region

Coonawarra

Vintage Conditions

2012 is an excellent vintage and this Wynns 'Black Label' Cabernet will once again provide a benchmark for this wonderful Coonawarra season.

Wine Analysis

Harvest Date Feb – March 2012

pH 3.6

Acidity 6.3g/L

Alcohol 13.5%

Residual Sugar 0.4

Peak Duration Depending on personal taste, this wine will reward careful cellaring for 5-15 years

Grape Variety

Cabernet Sauvignon

Maturation

Matured for 16 months in a mixture of 25% new and 75% older French oak barriques, hogsheads and vats.

Colour

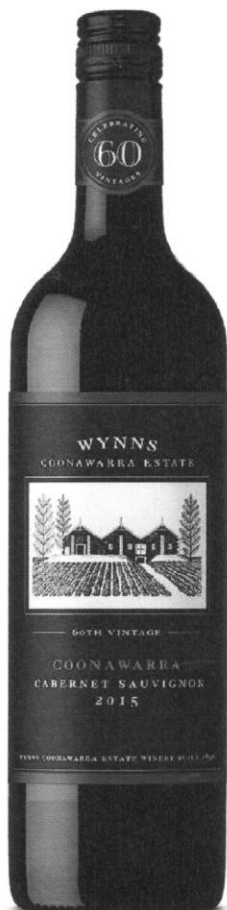
A densely coloured wine with a vivid purple hue.

Nose

A diverse array of blackberry, dark cherry and black olive, further complexed by notes of liquorice, violets and tobacco. Classy oak contributes cigarbox nuances.

Palate

The rich dark palate is filled with blackberry and black olive. Classic supple, powdery tannins and balanced acidity, frame the dense core of fruit creating a beautifully balanced wine. Refined French oak supports the pristine fruit ensuring the wine finishes with poise, balance and seamless length.



WYNNS
COONAWARRA ESTATE



THE ESTATE THAT MADE
COONAWARRA FAMOUS

Wynns Coonawarra Black Label Cabernet Sauvignon 2015

Australia's first ever Cabernet Sauvignon, Wynns Black Label dates back to 1954 and is revered by many. This is one of the most collected and cellared wines in Australia, and is renowned as a classic expression of each Coonawarra season.

Winemaker Comments: Sue Hodder

Variety:

100% Coonawarra Cabernet Sauvignon

Alcohol:

13.8%

Maturation:

18 months in new and seasoned French oak

19% new hogsheads and barriques, 20% vats, the balance in 1-3yo hogsheads and barriques

Vintage Conditions 2015

A warm spring with even flowering and set, giving good yields. A mild summer, and long ripening period delivered full fruit flavours and balanced acidity. An outstanding Coonawarra vintage.

Colour:

Glossy deep purple

Aroma:

Multilayered and intense aromas, elegant and attractive, with the appearance of ripe dark fruits dark cherry and blackberry notes, and hints of complex spice.

Palate:

Impressively balanced and soft with a feeling of ripe fruit, black pepper, dry leaves and soft acidity. Polished, fine French oak stretches out the back palate and enhances the dark and brambly notes. The tannins are 'melted', perfectly ripe, and the finish is long, smooth, fragrant and juicy.

Cellaring:

The milestone 60th vintage of the black label Cabernet has 60 years of ageability to live up to and should proudly stand the test. Enjoy on release or cellar carefully for up to 20 years.

Perfect Pairing:

Teriyaki salmon with sesame pak choi or grilled salmon tacos with avocado salsa

Why?

Salmon is a full flavoured and succulent fish, and a medium bodied, textured wine like black label Cabernet perfectly cuts the richness and enhances the intense flavours and textures.

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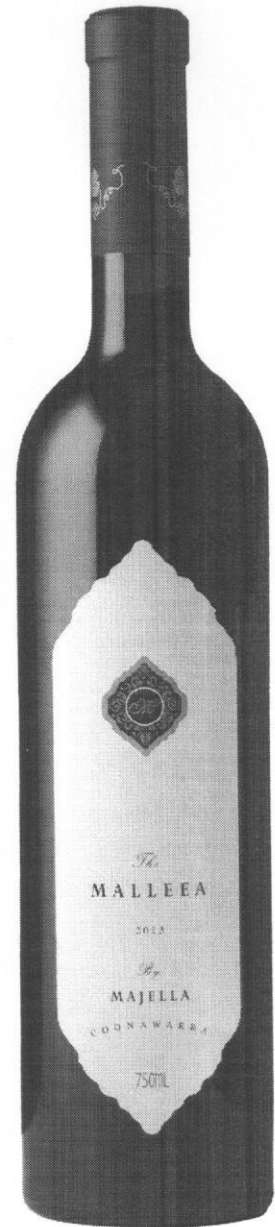
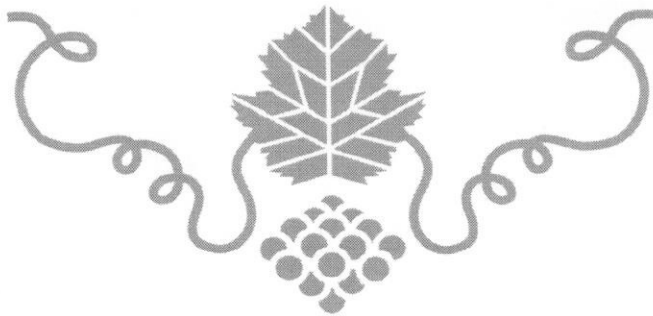
Majella "The Malleea" 2013

"The Malleea" by Majella continues the great Australian tradition of Cabernet Sauvignon/Shiraz blends.

"Malleea", an Aboriginal term meaning "green paddock" is a great descriptor for the green, lush pastures and vineyards of the limestone coast region in the South Eastern portion of South Australia.

First made in 1996, and only produced when growing conditions are perfect for producing premium quality wines.

We use the finest parcels of fruit from our oldest vines.



Winemaking and Viticulture

We use the finest parcels of fruit from our oldest vines, ferment them gently in our modern fermentation cellar, and then finish off the ferment in new french oak hogsheads. The wine is then aged for another 18 months in these barrels before being bottled in imported fine italian bottles.

Vintage Conditions

Coonawarra experienced an excellent vintage in 2013 which was characterised by a warm, dry summer followed by a cool autumn: optimal conditions for our Cabernet and Shiraz. 2013 promises to produce strong wines with high colour density, fruit concentration and tannin structure.

Grape Variety

55% Cabernet Sauvignon, 45% Shiraz

Region

Coonawarra

Winemakers Comments

The 2013 "The Malleea" is a dark magenta colour, with a bright purple hue. Lush mulberry, black currant, blackberry and vanillin oak on the nose. The layered palate is of cassis, plum fruit and spice with undertones of mint. Fine structured tannins and subtle oak enhance the finish.

Cellaring: 15 - 20 years

Majella Wines